

DEJEUNER

SERVED MONDAY - FRIDAY 11 AM - 4 PM

PRIX - FIXE

\$19. per person

SOUPE DU JOUR

et

SALADE NIÇOISE

St. Jude's tuna served with tomatoes,
hard-cooked egg, fingerling potatoes, haricots verts,
olive tapenade and anchovies

LES SALADES

SALADE VERTE

Mixed greens in sherry vinaigrette
with chèvre or Roquefort cheese

BUCHERONDIN DE CHÈVRE

Goat cheese baked on croustade with
frisée and arugula in scallion vinaigrette

SALADE NIÇOISE

Spanish tuna served with fingerling potatoes, hard-cooked egg,
tomatoes, haricots verts, olive tapenade and anchovies

DUCK CONFIT SALAD

Warm salad of boneless duck leg, cabbage, bacon,
shallots and garlic, flavored with sherry vinegar,
topped with goat cheese, toasted pine nuts and duck liver toasts

SPÉCIALITÉS DE LA MAISON

QUICHE DU JOUR

Served with a green salad in sherry vinaigrette

OEUFS EN MEURETTE*

Poached eggs served on garlic croutons with pearl onions, bacon and
champignons in red wine-foie gras sauce with *pommes frites*

TRUITE AUX AMANDES

Sautéed trout with salt-roasted potatoes and
almond-lemon brown butter sauce

STEAK FRITES*

Pan-roasted hanger steak with
sautéed greens, Roquefort butter and *pommes frites*

CASSOULET

Southwest French white bean stew with
lamb, pork, duck *confit* and garlic sausage

S'IL VOUS PLAÎT

👉 No personal checks

👉 20% gratuity
for parties of six or more

👉 No cell phones

👉 Corkage - \$35 per bottle

We make every effort to use locally grown, organic and
sustainable products.

CHEF DAISLEY GORDON

HORS D'OEUVRE

PÂTÉ DE CAMPAGNE

Country-style pork and chicken liver *pâté* 9.

CALAMARS À LA PROVENÇAL

Squid sautéed with
olive oil, garlic, parsley, capers and lemon 10.

TARTE FLAMBÉE

Savory bacon, onion and goat *fromage blanc* tarte 10.

ASSIETTE DE FROMAGES

Selection of domestic and imported cheeses 12.

SOUPE DU JOUR

6.

LES SANDWICHES

CROQUE-MONSIEUR

7. Parisian ham and Gruyère on *pain de mie* with green salad 13.
9.

CROQUE-MADAME*

13. Parisian ham and Gruyère with a fried egg and green salad 15.

CROQUE-SAVOYARD

Parisian ham and Gruyère with tomato and green salad 15.

BURGER D'AGNEAU*

15. Grilled lamb burger with grilled balsamic onions,
roasted red peppers, *aïoli* and *pommes frites* 15.

TARTINES

15. Open-faced sandwiches on toasted, peasant *levain* bread,
served with arugula salad

👉 Carrot salad, marinated leeks, Dijon mustard 10.

14. 👉 Goat *fromage blanc* with extra virgin olive oil
and Dijon mustard 11.

👉 House-made salmon gravlax with goat *fromage blanc* 12.

19. 👉 House-made pork & chicken sausage, melted Comté
de Gruyère with Dijon mustard 12.

12. 👉 House-made pork rilette, Dijon mustard, cornichons

23. 👉 Steak Tartare*, Dijon mustard, capers, shallots,
quail egg yolk 14.

À LA CARTE

Pommes frites 5. Sautéed greens 5. Sautéed *champignons* 7.

UN PETIT DÉTAIL

*Consuming raw or undercooked
meats or eggs may increase your
risk of food-borne illness,
especially if you have certain
medical conditions.